

Commission Regulation (EC) No 1688/2005 of 14 October 2005 implementing Regulation (EC) No 853/2004 of the European Parliament and of the Council as regards special guarantees concerning salmonella for consignments to Finland and Sweden of certain meat and eggs (Text with EEA relevance)

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 1688/2005. (See end of Document for details)

ANNEX I

Sampling rules applicable to meat or minced meat from bovine and porcine animals when intended for Finland and Sweden

Section A

SAMPLING METHOD

1. Carcasses, half-carcasses and quarters obtained from the slaughterhouse of origin (swab technique)

The non-destructive sampling method as described in ISO 17604 standard, including the rules for storage and transport of samples must be used.

For beef carcasses, three sites must be sampled (leg, flank and neck). For pork carcasses, two sites must be sampled (leg and brisket). An abrasive sponge sampling method must be used. The sampling area must cover a minimum of 100 cm² per site selected. Samples from the different sampling sites on the carcass must be pooled before examination.

Each sample must be duly marked and identified.

2. Quarter cuts obtained from an establishment other than the slaughterhouse of origin of the carcass, cuts and smaller pieces (destructive method)

Pieces of tissue must be obtained by punching a sterile cork borer into the meat surface or cutting a slice of tissue of approximately 25 cm² with sterile instruments. The samples must be aseptically transferred into a sample container or plastic dilution bag and then homogenised (peristaltic stomacher or rotary blender (homogeniser)). Samples of frozen meat must remain frozen during transport to the laboratory. Samples from chilled meat must not be frozen but kept refrigerated. Separate samples of the same consignment may be pooled as established in EN/ISO 6579 standard, up to a maximum of 10.

Each sample must be duly marked and identified.

3. Minced meat (destructive method)

Pieces of meat must be obtained by sampling of approximately 25 g with sterile instruments. The samples must be aseptically transferred into a sample container or plastic dilution bag and then homogenised (peristaltic stomacher or rotary blender (homogeniser)). Samples of frozen meat must remain frozen during transport to the laboratory. Samples from chilled meat must not be frozen but kept refrigerated. Separate samples of the same consignment may be pooled as established in EN/ISO 6579 standard, up to a maximum of 10.

Each sample must be duly marked and identified.

Section B

NUMBER OF SAMPLES TO BE TAKEN

1. Carcasses, half-carcasses, half-carcasses cut into a maximum of three pieces and quarters referred to under A(1)

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The number of carcasses or half-carcasses (units) in a consignment of which separate random samples are to be taken must be as follows:

Consignment (number of packing units)	Number of packing units to be sampled
1-24	Number equal to the number of packing units, with a maximum of 20
25-29	20
30-39	25
40-49	30
50-59	35
60-89	40
90-199	50
200-499	55
500 or more	60

2. Quarters, cuts and smaller pieces as referred to under A(2) and minced meat as referred to under A(3)

The number of packing units in the consignment of which separate random samples are to be taken must be as follows:

Consignment (number of packing units)	Number of packing units to be sampled
1-24	Number equal to the number of packing units, with a maximum of 20
25-29	20
30-39	25
40-49	30
50-59	35
60-89	40
90-199	50
200-499	55
500 or more	60

Depending on the weight of the packing units, the number of packing units to be sampled may be reduced using the following multiplication factors:

Weight of packing units	> 20 kg	10-20 kg	< 10 kg
Multiplication factors	× 1	× 3/4	× 1/2

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ANNEX II

Sampling rules applicable to meat or minced meat from poultry when intended for Finland and Sweden

Section A

SAMPLING METHOD

1. Carcasses (with the neck skin still attached)

Random samples must be evenly distributed through the whole consignment. Sampling must consist of pieces of about 10 g of neck skin to be removed aseptically with a sterile scalpel and tweezers. Samples must be kept refrigerated until examination. Samples may be pooled as established in EN/ISO 6579 standard, up to a maximum of 10.

Samples must be duly marked and identified.

2. Carcasses without neck skin, carcase parts and offal (Destructive method)

Pieces of tissue of about 25 g must be obtained by punching a sterile cork borer into the meat surface or cutting a slice of tissue with sterile instruments. Samples must be kept refrigerated until examination. Samples may be pooled as established in EN/ISO 6579 standard, up to a maximum of 10.

Samples must be duly marked and identified.

3. Minced meat (Destructive method)

Pieces of meat must be obtained by sampling of approximately 25 g with sterile instruments. Samples must be kept refrigerated until examination. Samples may be pooled as established in EN/ISO 6579 standard, up to a maximum of 10.

Samples must be duly marked and identified.

Section B

NUMBER OF SAMPLES TO BE TAKEN

The number of packing units in the consignment of which separate random samples are to be taken must be as follows:

Consignment (number of packing units)	Number of packing units to be sampled
1-24	Number equal to the number of packing units, with a maximum of 20
25-29	20
30-39	25
40-49	30
50-59	35
60-89	40

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90-199	50
200-499	55
500 or more	60

Depending on the weight of the packing units, the number of samples may be reduced by using the following multiplication factors:

Weight of packing units	> 20 kg	10-20 kg	< 10 kg
Multiplication factors	× 1	× $\frac{3}{4}$	× $\frac{1}{2}$

F1 ANNEX III

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Textual Amendments

- F1** Deleted by Commission Implementing Regulation (EU) No 1223/2011 of 28 November 2011 amending Regulation (EC) No 1688/2005 as regards sampling of flocks of origin of eggs and the microbiological examination of such samples and samples of certain meat intended for Finland and Sweden (Text with EEA relevance).

ANNEX IV

Notes:

- (a) Commercial documents shall be produced, according to the layout of the model appearing in this Annex. It shall contain, in the numbered order that appears in the model, the attestations that are required for the transportation of meat from bovine or porcine animals or meat from poultry, including minced meat.
- (b) It shall be drawn up in one of the official languages of the EU Member State of destination. However, it may also be drawn up in other EU languages, if accompanied by an official translation or if previously agreed by the competent authority of the Member State of destination.
- (c) The commercial document shall be produced at least in triplicate (one original and two copies). The original shall accompany the consignment to its final destination. The receiver must retain it. The producer must retain one of the copies and the carrier the other.
- (d) The original of each commercial document shall consist of a single page, both sides, or, where more text is required it shall be in such a form that all pages needed are part of an integrated whole and indivisible.
- (e) If for reasons of identification of the items of the consignment, additional pages are attached to the document, these pages shall also be considered as forming part of the

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original of the document by the application of the signature of the responsible person, in each of the pages.

- (f) When the document, including additional pages referred to in (e), comprises more than one page, each page shall be numbered, (*page number*) of (*total number of pages*), at the bottom and shall bear the code number of the document that has been designated by the responsible person at the top.
- (g) The original of the document shall be completed and signed by the responsible person.
- (h) The colour of the signature of the responsible person shall be different to that of the printing.

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ANNEX V

Model certificate for the consignment to Finland and
Sweden of eggs intended for human consumption

EUROPEAN COMMUNITY		Eggs for human consumption dispatched to Finland and Sweden			
II. Health information		II(a) Certificate reference number	II(b) Local reference number		
Part II- Certification	<p>Attestation</p> <p>I, the undersigned, hereby certify that:</p> <p>(i) the eggs described above originate from a flock which has been subjected, with negative results, to the checks provided for in Commission Regulation [...] ⁽⁴⁾;</p> <p>(ii) the eggs are destined to be used for the manufacture of processed products by a process that guarantees the elimination of salmonella ⁽⁴⁾.</p>				
	<p>Notes</p> <p>⁽¹⁾ Box reference No L16: the registration number(s) of rail-wagon or lorry and the name of the ship should be given as appropriate. If known, the flight number of the aircraft.</p> <p>⁽²⁾ Box reference No L23: in case of transport in containers or boxes, the total number, their registration and seal numbers, if present, should be indicated.</p> <p>⁽³⁾ Box reference No L31: for 'category', indicate class A or B as in revised Council Regulation (EC) No 1907/90.</p> <p>⁽⁴⁾ Delete as appropriate.</p> <p>⁽⁵⁾ The signature and the stamp must be in a colour different to that of the printing.</p>				
<p>Official veterinarian or official inspector</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%; border: none;"> <p>Name (in Capital):</p> <p>Local Veterinary Unit:</p> <p>Date:</p> <p>Stamp ⁽⁵⁾:</p> </td> <td style="width: 50%; border: none;"> <p>Qualification and title:</p> <p>No of the related LVU:</p> <p>Signature ⁽⁵⁾:</p> </td> </tr> </table>				<p>Name (in Capital):</p> <p>Local Veterinary Unit:</p> <p>Date:</p> <p>Stamp ⁽⁵⁾:</p>	<p>Qualification and title:</p> <p>No of the related LVU:</p> <p>Signature ⁽⁵⁾:</p>
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